



ARAUJO ESTATE WINES 2000 SAUVIGNON BLANC

WINEGROWING INFORMATION

Through February and early March, consistent rain fully charged the soils with water as the season began, and a mild Spring, with little frost, allowed an even budbreak and good early development of the vines. Fruit set in late May was exceptionally uniform. After a heat spike in early June, the summer proved uneventful, with excellent conditions for fruit development and ripening. The Sauvignon Musque harvest began on August 21 and proceeded through early September, with Viognier picked last. The hand-picked fruit arrived at the winery in excellent condition, with superb balance and fully mature flavors, and then was whole cluster pressed and cold settled in tanks. After a slow cool fermentation in stainless steel drums (77%) and a small number of new French Oak barrels (23%) the wine aged on its lees for seven months before being blended and bottled in April, 2001.

TASTING NOTES

Our Sauvignon Musque and Sauvignon Blanc express complex tropical aromas of pineapple, kiwi, litchi and melon, while Viognier adds delicate floral notes of honeysuckle, orange blossom and citrus. On the palate, Winemaker Francoise Peschon observes: *This wine is bright, yet firm and focused with citrus flavors highlighted by lemongrass and mineral notes. The mouth feel is round, but refined in texture, with a lingering flinty finish.*

GRAPE SOURCE

67% Sauvignon Musque Eisele Vineyard
26% Sauvignon Blanc Eisele Vineyard
7% Viognier Eisele Vineyard
Napa Valley

PRODUCTION & TECHNICAL DATA

Alcohol: 13.5%
Total Acid: 0.63
pH: 3.31
Production: 965 cases
Release Date: June 1, 2001

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